

Beet, Carrot and Dried Cherry Salad

Submitted by Jane Bowman

adapted from Bijoux Little Kitchen Jewels recipe

Ingredients

5-6 small beets, cooked and peeled
2 medium carrots, peeled
½ cup dried cherries
1½ tablespoons red wine
1½ tablespoons red wine vinegar
1 tablespoon honey
¼ cup extra virgin olive oil
¼ cup sliced almonds
1 tablespoon chives, chopped
1 tablespoon fresh flat leaf parsley, chopped
flaked sea salt
freshly ground black pepper

Instructions

Slice the beets and carrots thinly using a mandoline or hand held slicer. Layer on a plate or platter, alternating beets and carrots, sprinkle with pomegranate seeds and set aside.

Mix the red wine, vinegar and honey in a medium bowl. Slowly drizzle in the olive oil while whisking continuously.

Drizzle the dressing on the vegetables to coat. Add pistachios, chives and parsley. Season with flaked salt and freshly ground black pepper and serve immediately or at room temperature.

